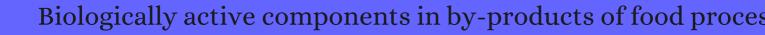
## CITATION REPORT List of articles citing



DOI: 10.1002/fsn3.1665 Food Science and Nutrition, 2020, 8, 3004-3022.

Source: https://exaly.com/paper-pdf/76659161/citation-report.pdf

Version: 2024-04-19

This report has been generated based on the citations recorded by exaly.com for the above article. For the latest version of this publication list, visit the link given above.

The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

#	Paper	IF	Citations
14	Prospects of cereal protein-derived bioactive peptides: Sources, bioactivities diversity, and production. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2020</b> , 1-17	11.5	13
13	Nuts by-products: the Latin American contribution. <b>2021</b> , 289-315		0
12	Screening of Bioactive Properties in Brown Algae from the Northwest Iberian Peninsula. <i>Foods</i> , <b>2021</b> , 10,	4.9	9
11	Antioxidant and anti-inflammatory effects of Peanut (.) skin extracts of various cultivars in oxidative-damaged HepG2 cells and LPS-induced raw 264.7 macrophages. <i>Food Science and Nutrition</i> , <b>2021</b> , 9, 973-984	3.2	1
10	Microalgal transformation of food processing byproducts into functional food ingredients. <i>Bioresource Technology</i> , <b>2022</b> , 344, 126324	11	1
9	Phytochemical content and potential health applications of pecan [Carya illinoinensis (Wangenh) K. Koch] nutshell <i>Current Topics in Medicinal Chemistry</i> , <b>2022</b> ,	3	0
8	State-of-Art on the Recycling of By-Products from Fruits and Vegetables of Mediterranean Countries to Prolong Food Shelf Life <i>Foods</i> , <b>2022</b> , 11,	4.9	2
7	The Impact of Waxy Wheat Flour, Inulin and Guar Gum on Post-Prandial Glycaemic and Satiety Indices, Sensory Attributes and Shelf Life of Tandoori and Pita Breads. <i>Applied Sciences (Switzerland)</i> , <b>2022</b> , 12, 3355	2.6	0
6	The Potential Application of Pickering Multiple Emulsions in Food. <i>Foods</i> , <b>2022</b> , 11, 1558	4.9	5
5	Antioxidative and immunostimulant potential of fruit derived biomolecules in aquaculture. <b>2022</b> , 130, 317-322		3
4	Sustainability and Gender Perspective in Food Innovation: Foods and Food Processing Coproducts as Source of Macro- and Micro-Nutrients for Woman-Fortified Foods. <b>2022</b> , 11, 3661		O
3	Analysis of modern approaches to the processing of poultry waste and by-products: prospects for use in industrial sectors. 42,		0
2	Composition of Powdered Freeze-Dried Orange Juice Co-Product as Related to Glucose Absorption In Vitro. <b>2023</b> , 12, 1127		O
1	Poultry farmers <b>W</b> knowledge, attitude, and practices toward poultry waste management in Bangladesh. <b>2023</b> , 554-563		O